

Steamed Christmas Pudding

Recipe by Grace Stevens

Serves: 8-10

Cooking: 4hrs

Difficulty: Medium

Ingredients :

- 250ml raisins
- 250ml brandy
- 250g butter
- 250ml Selati white sugar
- 4 eggs
- 250ml cake flour
- 10ml bicarb
- 2ml salt
- 10ml ground cinnamon
- 3ml ground ginger
- 3ml ground nutmeg
- 3ml ground cloves
- 150g pitted dates, chopped
- 250ml grated carrot
- 250ml fresh breadcrumbs
- 50ml golden syrup
- 15ml grated lemon rind
- 15ml grated orange rind

Methods :

- Soak raisins in brandy overnight
- Grease a 2L metal pudding bowl.
- Beat butter and sugar together. Add eggs, one at a time, beating well after each addition.

- Sift dry ingredients. Add to creamed mixture and mix well.
- Add remaining ingredients and raisins.
- Spoon mixture into prepared bowl. Cover with a double layer of foil and secure with a string.
- Place on a wire rack in a large pot. Pour in boiling water to reach halfway up the sides.
- Steam for 2 ½ to 3 hours, fill water when necessary.
- Allow to cool in the bowl for at least 30mins before removing.
- Serve with cream or brandy sauce.